



COLLABORATIVE EFFORTS WITH FOOD PANTRIES

UCSD NUTRITION PANTRY PROGRAM

This work supports Live Well San Diego, the County's vision for a region that is Building Better Health, Living Safely, and Thriving. For CalFresh information, call 2-1-1. Funded by the USDA SNAP, an equal opportunity provider and employer. Visit www.calfreshhealthyliving.org for healthy tips.



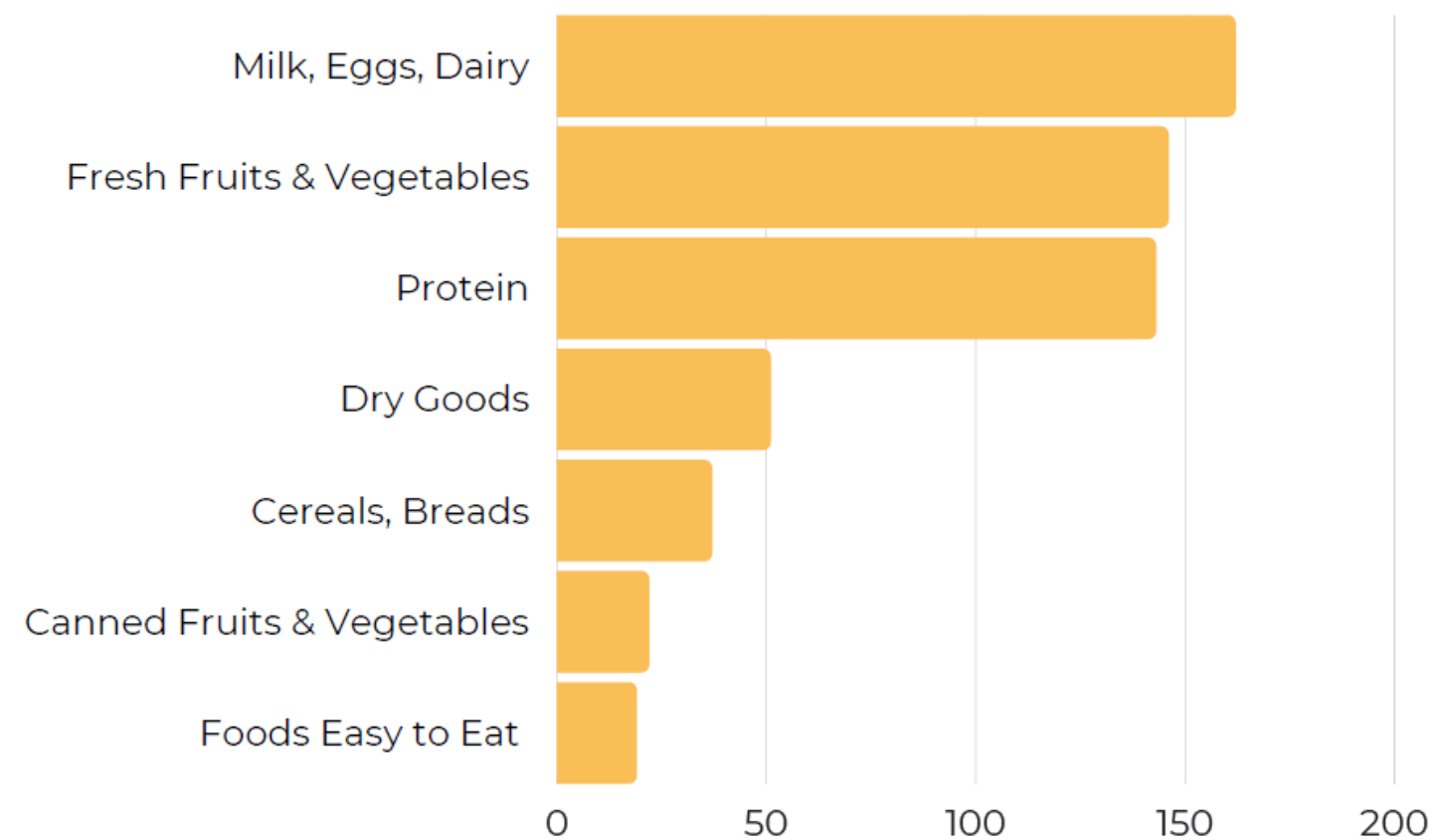


CLIENT FEEDBACK

Client feedback is regularly gathered and used to make decisions and improvements

LIFE CHRISTIAN CENTER LIFE ACTS CHULA VISTA

Types of Food Clients Would Like to Receive:



91/135 want info on CalFresh or other food assistance



110/135 want info on free or low cost health clinics



67/135 want info on job resources



- Senior housing resources
- Waiting for COVID-19 vaccine
- People would like activities to do at home
- "Please no pre-cooked food"
- "Grateful the line is moderated so people do not cut"
- "God bless you, this helps a lot!"

ELDERHELP HOTEL SANDFORD



11/17 have access to
a microwave.



7/17 have access to
a toaster.



6/17 have access to
a cutting board
and knife.



4/17 have access to
a freezer.



15/17 have access to
a mini fridge.



- 9/17 surveyed clients utilize *CalFresh/EBT*.
- 6/17 surveyed clients utilize *Serving Seniors*.
- No surveyed clients use *Meals on Wheels*, *Jewish Family Services*, or other food pantries.



Ideas for other other services:

- Food deliveries for prepared, warm meals.
- Provide COVID-19 updates and information; "What should we be looking out for?"
- Day-to-day assistance. "I need help checking my email address."

Types of food clients would like to
receive:



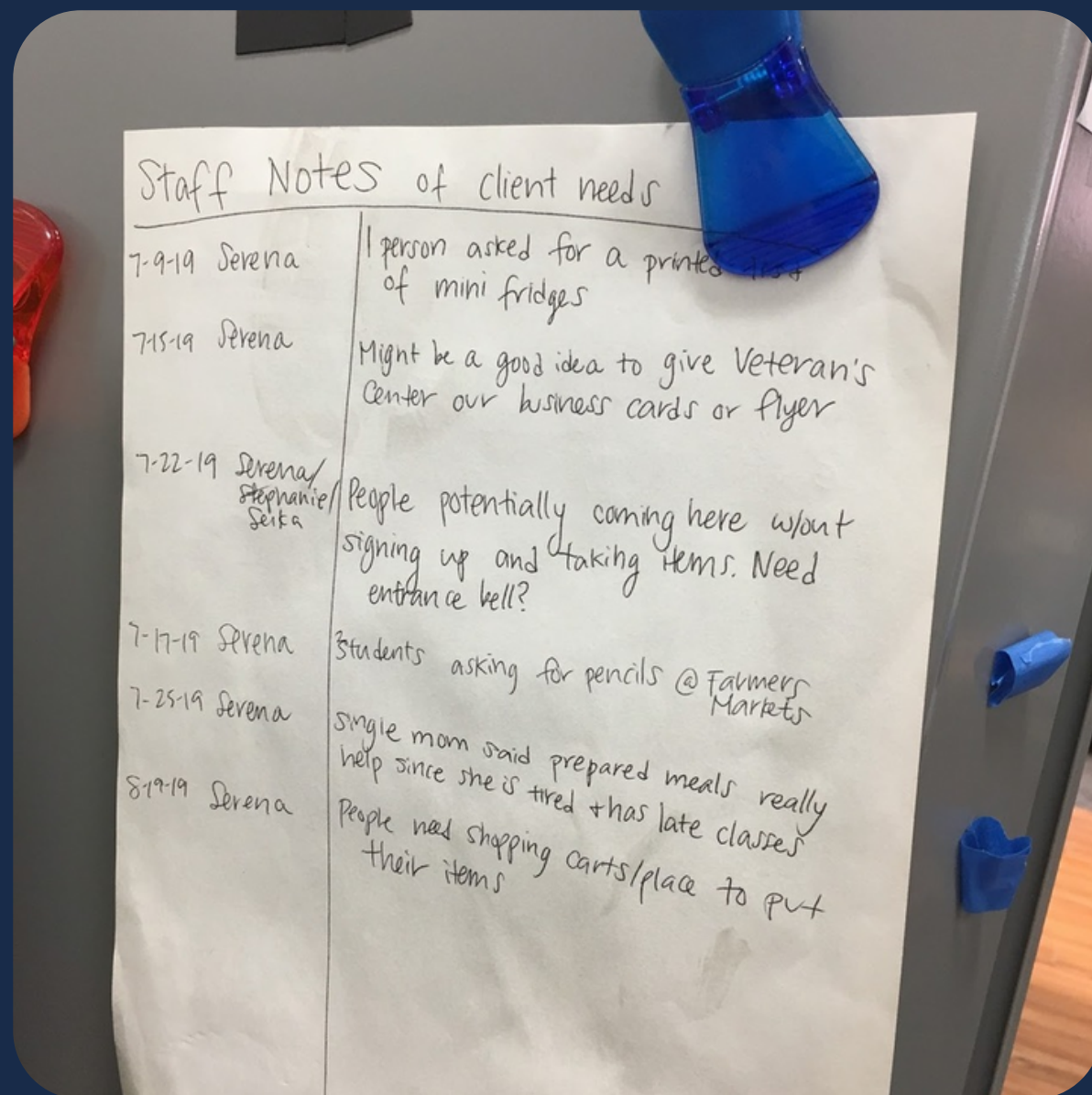
nutrition
pantry
program

Food Pick-Up Availability



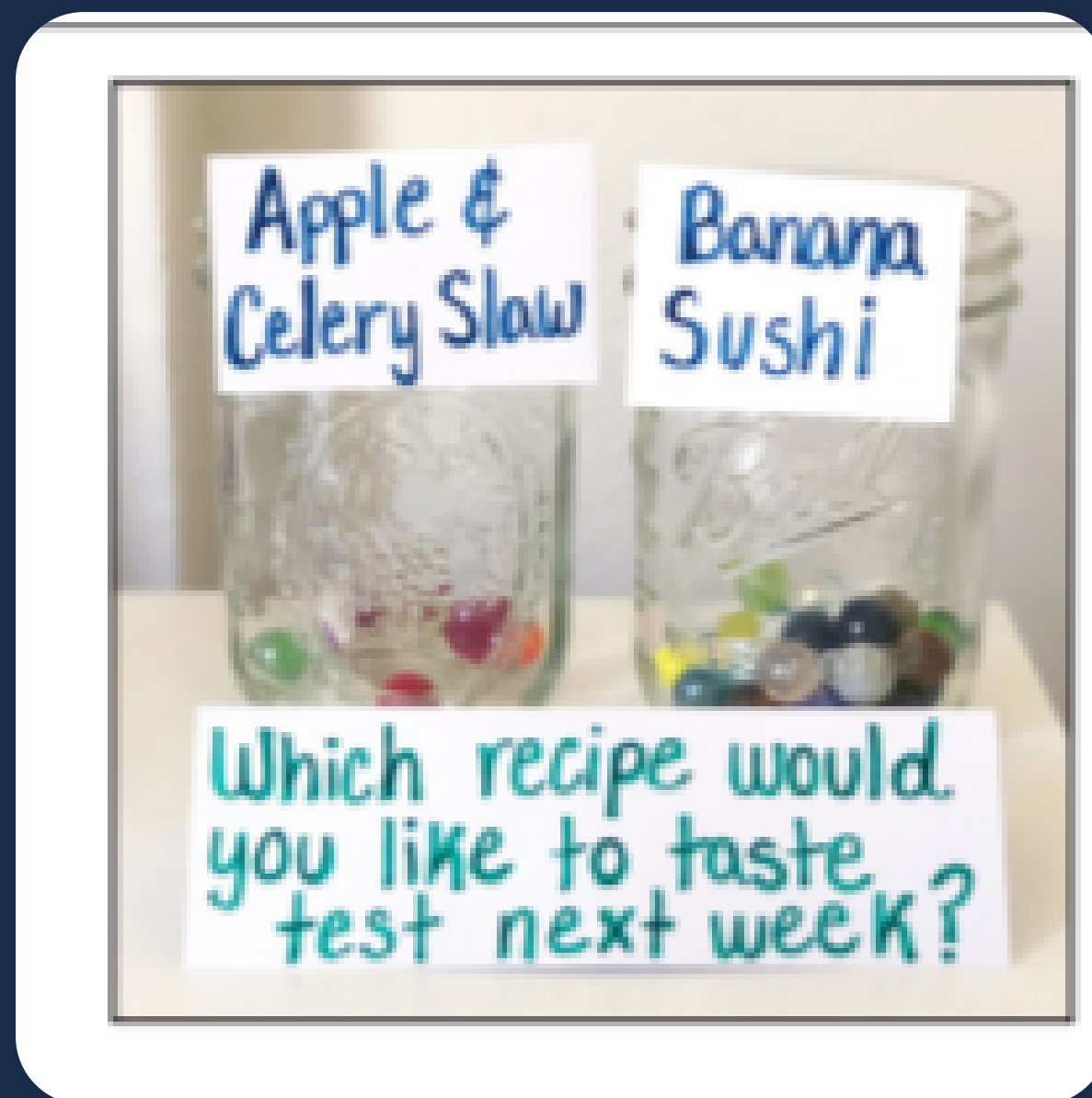
**8:00 AM -
4:00 PM**

10/17 can pick up food at this time.
1/17 cannot pick up food at this time.
6/17 need food delivery.



Informal Feedback Tracking

Creative Feedback Mechanisms



Informal Client Feedback



NUTRITION EDUCATION

Clients, volunteers, and staff
have access to nutrition and
culinary education

RESOURCES AND CLASSES



CalFresh.org Tasty Recipes On Your Budget #eatfresh

Ready In 45 min.

Sweet Potato and Apple Soup

Ingredients

1 tablespoon butter	¼ teaspoon ginger powder
1 small onion, chopped	¼ teaspoon black pepper
1 garlic clove, minced	¼ teaspoon cayenne pepper (optional)
1 Granny Smith apple, cored and chopped	1½ cups vegetable broth
1 large sweet potato, washed and cut into ½-inch pieces	1½ cups water
	Salt, to taste

Directions

Heat oil or melt butter in a large stockpot over medium heat. Add onion and garlic and cook until golden. Add apples, sweet potatoes, cayenne pepper, black pepper, and water. Bring to a boil, then reduce heat to low and simmer until the sweet potatoes are tender, about 20 minutes.





Watermelon Salsa

A mouthwatering combination of sweet and zesty.

Ingredients

- 3 cups watermelon, seeded and chopped
- ½ medium onion, chopped
- ½ red bell pepper, chopped
- 1 jalapeño pepper, seeded and chopped
- 2 tablespoons fresh cilantro, chopped
- 2 tablespoons lime juice
- 1 teaspoon vegetable oil

Directions

In a medium bowl, mix all ingredients. Serve immediately or cover and refrigerate for up to one hour. Allow flavors to blend.





CalFresh.org Tasty Recipes On Your Budget #eatfresh

Ready In 20 min.

Ground Chicken Lettuce Wraps

Any kind of ground meat works, but chicken is the leanest.

Ingredients

1 pound ground chicken	1 carrot, grated
½ onion, chopped	¼ cup sesame salad dressing or teriyaki sauce
Salt and black pepper, to taste	12 large outer lettuce leaves, rinsed and patted dry
2 garlic cloves, minced, or 1 tsp. garlic powder	1 teaspoon red chili powder or chili flakes (optional)
1" ginger, peeled and minced, or ½ tsp. ginger powder	¼ c. chopped peanuts (optional)
1 cup celery, chopped	

Directions

Stove Top: Heat one tablespoon of oil in the bottom of a skillet. Add onion and cook for three minutes. Add garlic, ginger, celery, and ground chicken. Sauté until chicken is cooked through. Add dressing or sauce, and optional chili flakes. Cook for 5 minutes. Roll ½ cup filling into each lettuce leaf. Sprinkle with peanuts.





ENVIRONMENT

Clients are warmly welcomed
and healthy options are easy
to access

PANTRY OF HOPE



BEFORE

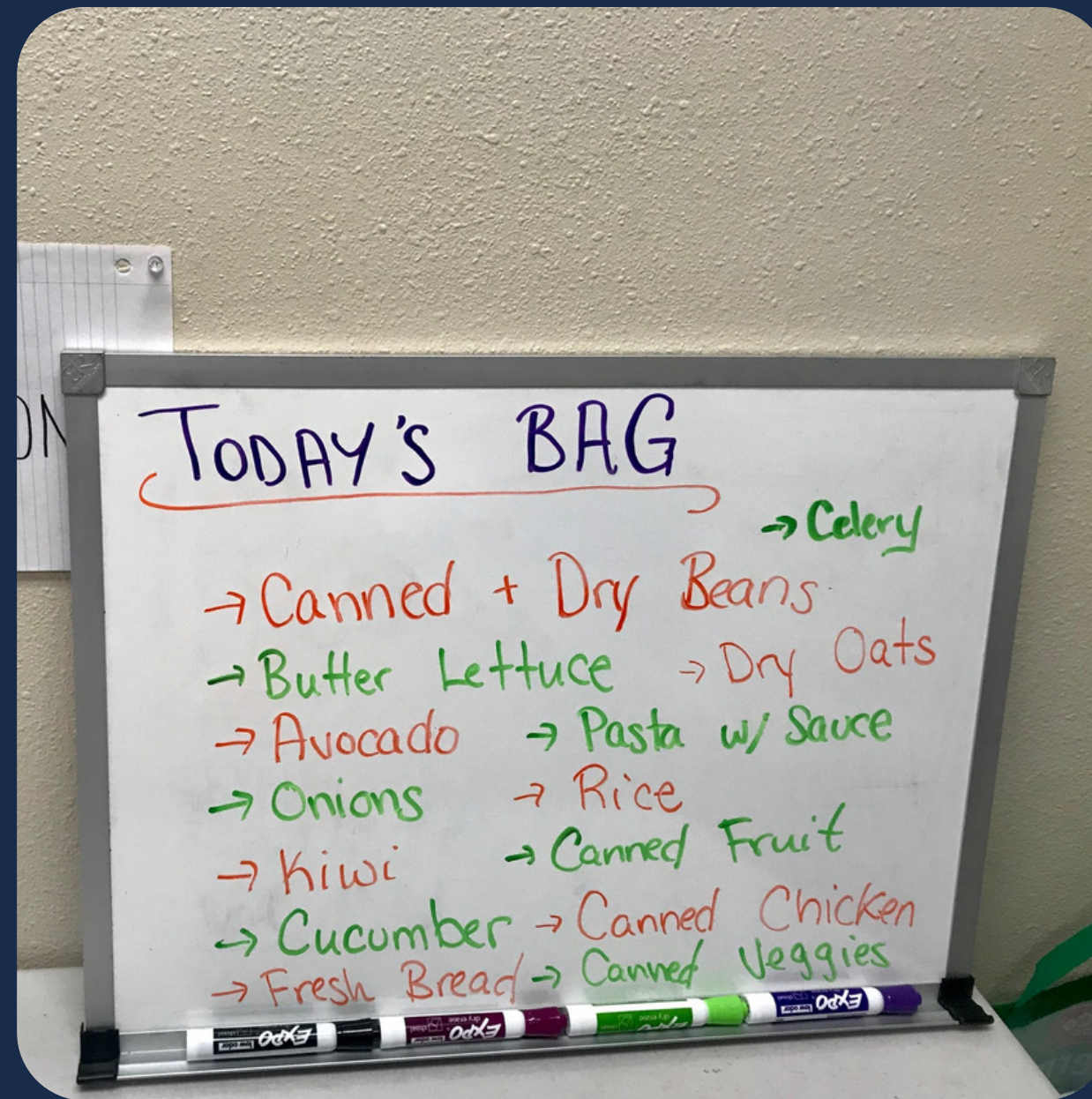


AFTER





Volunteer
Resources &
Appreciation



Accessible
Healthy
Items



COVID
Response &
Resources



CULTURAL & DIETARY ACCOMMODATIONS

People of different
backgrounds have access to
food and information that fits
their preferences and health
needs

Haitian Food Preferences

FOOD PANTRY TIP SHEET

Description of Cuisine

Haitian cuisine has Spanish, French, and African influences. It includes bold and spicy flavors that are strengthened with peppers and herbs. A common meal includes rice, beans, and meat served with a side of fried plantains.

Considerations

Focus group participants identified that dried beans are preferred over canned, when available.



FOODS THIS GROUP WILL LIKELY ENJOY

Bold, green text indicates items that are likely to be offered at food pantries.

Fresh vegetables and herbs, especially:

- » Beets (red)
- » Carrots
- » Celery
- » Chayote (pear fruit)
- » Corn (yellow)
- » Eggplant
- » Habanero peppers
- » Potatoes
- » Red peppers/chile peppers
- » Spinach

Pantry items:

- » Coconut oil
- » Harina (corn meal)
- » Pasta (spaghetti)
- » Vegetable oil

Fresh fruit, especially:

- » Apples
- » Bananas
- » Guanabana (soursop)
- » Limes
- » Oranges
- » Pineapple
- » Plantains (green or yellow)

Meats/proteins:

- » Beef
- » Canned chicken
- » Chicken (raw)
- » Dried beans (black, pinto, white)
- » Pork

FOODS THIS GROUP MIGHT PASS UP

Bold, orange text indicates items that are likely to be offered at food pantries.

Supporting Unhoused Clients

Food Pantry Tip Sheet: Clients with Limited Housing

Those experiencing housing and food insecurity are at higher risk for diet-related diseases, though dietary needs can vary widely based on health status, age, and cultural and dietary preferences. As much as possible, focus on providing foods that are nutrient dense, minimally processed, easy to eat and digest, and readily accessible to the population you are serving.



Special dietary and resource considerations:

- » Health conditions—avoid foods that are highly processed. Processing often results in high amounts of added salt and sugar, which contributes to poor health.
- » Cooking equipment—raw foods that require cooking or a lot of preparation may be passed up. Microwaves and hot plates may be more readily accessible.
- » Dental care—choose soft foods easy to bite and chew.
- » Food safety & storage—choose foods that don't require immediate refrigeration.
- » Canned foods—provide canned foods with pop tops or can openers.
- » Transport—bags for carrying food may be needed; bulky/heavy items may be difficult to carry on foot.

Foods to Promote

- » Bananas*
- » Grapes*
- » Oranges*
- » Watermelon*
- » Fresh cut fruit
- » Broccoli*
- » Corn*
- » Spinach
- » Avocado
- » Water
- » Low sodium/sugar canned fruit and vegetables (with pop top)
- » Instant oatmeal (unflavored)
- » Soft, whole grain breads
- » Peanut butter (natural)
- » Canned or bagged chicken or fish
- » Cooked eggs
- » Prepared meals (ex. pastas/noodles, chicken and rice with vegetables, etc)
- » Shelf stable milk and unsweetened milk alternatives

* Items popular with Think Dignity San Diego clients, who receive healthy, delicious food in a pop-up farmer's market style setup to address food insecurity in the homeless community.

Foods to Avoid

- » Produce that's hard on the teeth (celery, carrots, whole apples,
- » Toaster pastries
- » Juice that is not 100% fruit juice
- » Uncooked (dried) beans and grain

The Hypertensive Diet

FOOD PANTRY TIP SHEET

Hypertension or high blood pressure is a medical condition in which blood pressure, the force of the blood flowing through blood vessels, is consistently too high. Those with high blood pressure are more likely to develop heart disease or to have a stroke.

Adults with hypertension are recommended to consume a heart-healthy diet rich in fruits, vegetables, whole grains, and low-fat dairy products, and low in sodium. Sodium is an essential mineral, but too much sodium in the bloodstream can put extra strain on the heart and blood vessels. The American Heart Association recommends no more than 2,300mg of sodium (less than one teaspoon) per day for most adults, especially those with high blood pressure.



The most common sources of sodium are found in processed, prepackaged, and restaurant foods. Breads and rolls, cold cuts and cured meats, pizza, soup, sandwiches, and poultry contribute the most sodium in a typical U.S. diet.

Foods to Promote

- » Fresh fruits
- » Dried beans
- » Whole grains
- » Fresh produce
- » Low sodium canned fruits and vegetables
- » Canned tuna or chicken
- » Unsalted peanut butter and other nut or seed butters
- » Milk and unsweetened milk substitutes
- » Plain yogurt
- » Unsweetened applesauce
- » Low sodium pasta sauce
- » Unsalted nuts
- » Brown rice
- » Oatmeal
- » Canola and olive oil
- » Unsalted popcorn
- » 100% fruit juice

Foods to Distribute Sparingly

- » Granola bars
- » Regular pasta sauce
- » White bread
- » White pasta
- » White rice
- » Canned beans
- » Canned fruits
- » Canned vegetables
- » Canned beef
- » Cheese
- » Dried fruits
- » Sweetened yogurt

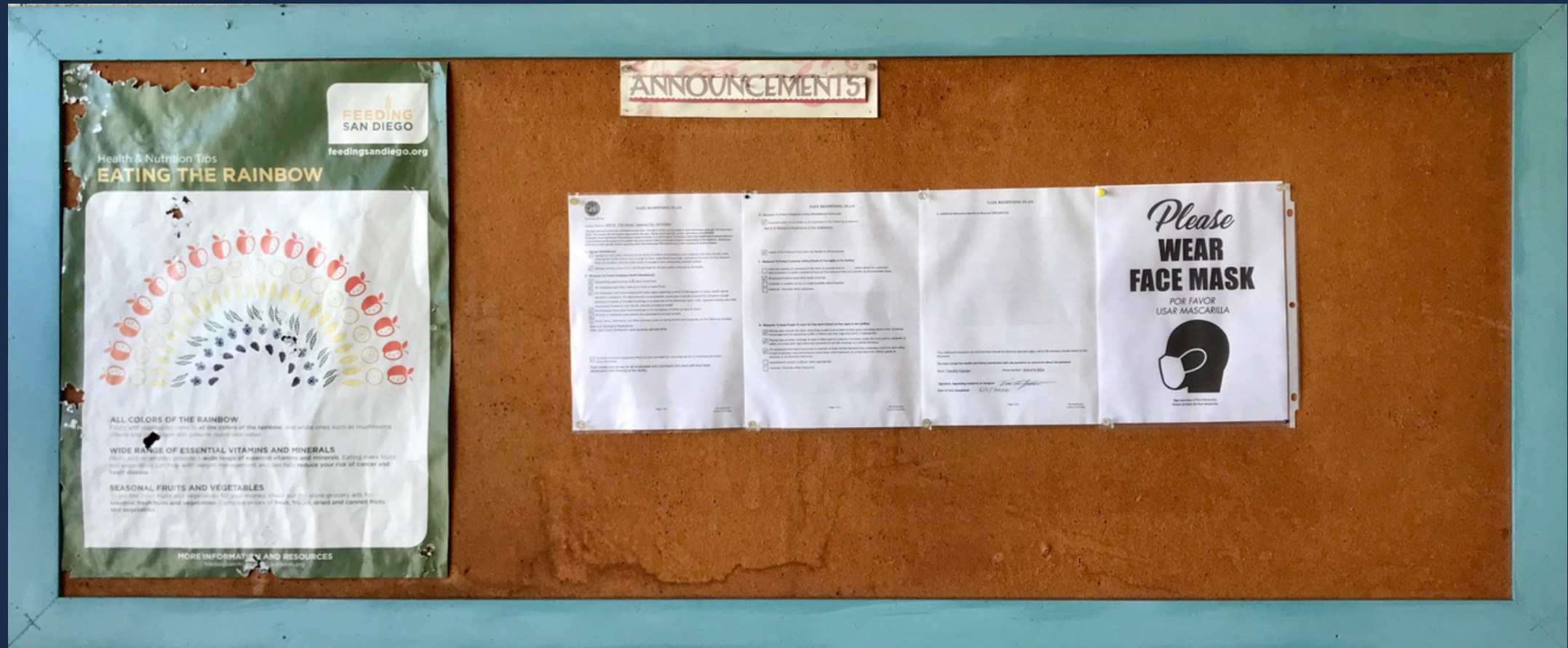
Cultural Food Preferences

Managing Chronic Conditions



COMMUNITY CONNECTIONS

Pantries connect and collaborate with the community



BEFORE

AFTER



PANTRY OF HOPE



ENCANTO ELEMENTARY SCHOOL



FEEDING OUR COMMUNITY





INVENTORY: FOOD SOURCING & WASTE REDUCTION

Healthy foods are prioritized
for distribution. Pantries
support a variety of waste
reduction efforts

Decoding Expiration Dates

Unopened canned and boxed foods are often safe long after the stamped date. The shelf life of refrigerated and frozen foods can be extended with proper handling.

What do those dates mean?

"Best if Used-By" or "Best Before"

- When a product's flavor and quality will be best.
- The product is still safe to eat even though nutrients and quality slowly decline.

"Sell-By"

- On refrigerated foods such as milk, yogurt, cheese, eggs, lunch meat, and packaged salad.
- Stores must sell these foods by this date even though they are still safe to eat.

Expiration Date

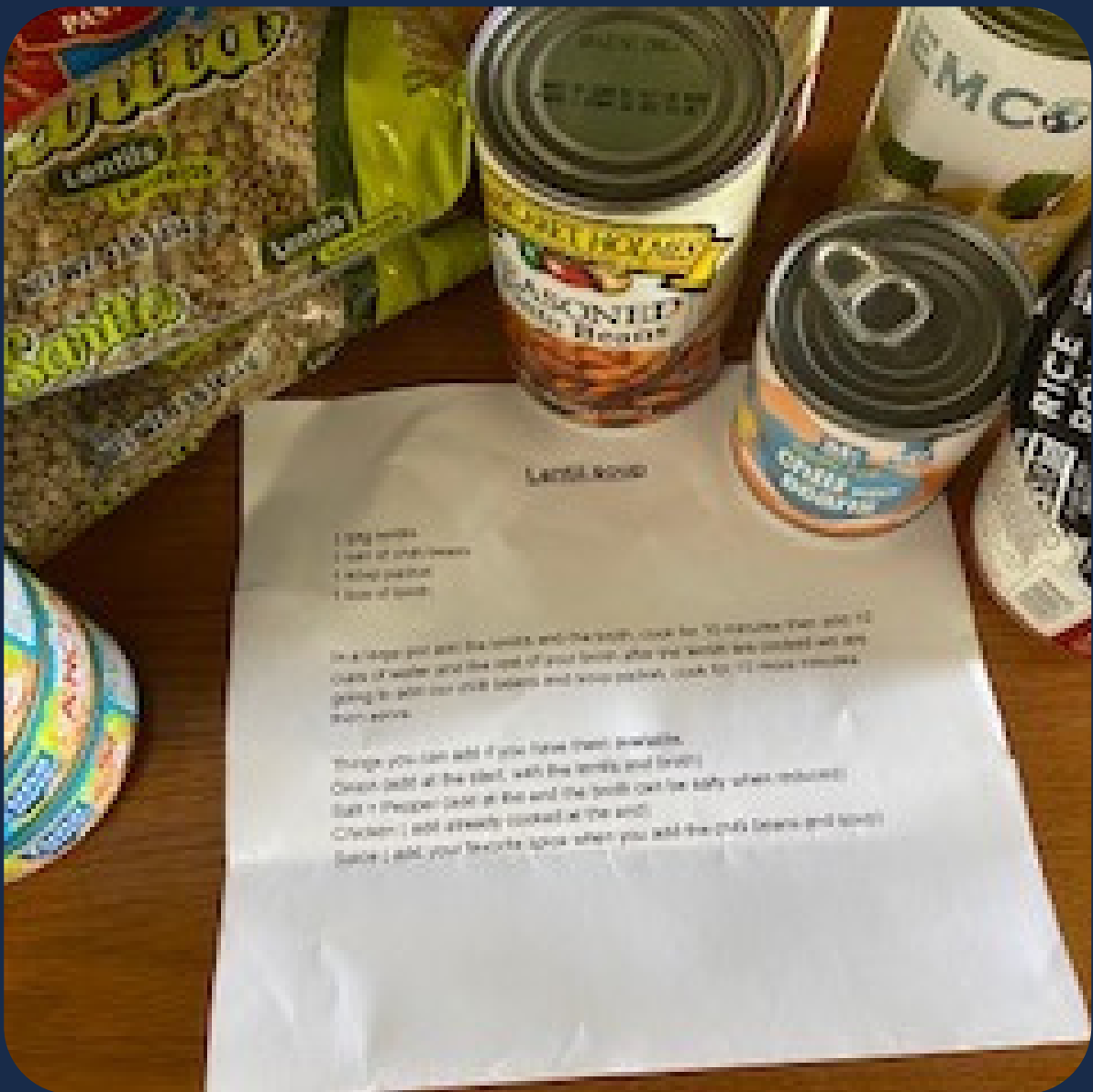
Only on baby formula, medicines, and vitamins, which should not be used after this date.

Canned Foods Shelf Life	After Code Date	Dry Goods Shelf Life	After Use-By Date
Beans	3 years	Dried beans	1 year
High acid foods (fruit, tomato-based)	1-2 years	Bread	3-5 days, 3 mo. frozen
Low acid foods (vegetables, most soups)	2-3 years	Cereal and oatmeal	1 year
Meat and fish	2-3 years	Crackers	8 months
Condiments Shelf Life	After Use-By Date	White flour	1 year
Ketchup, cocktail, or chili sauce	18 months	Whole wheat flour	6 months
Mayonnaise	3-6 months	Dried fruit	6 months
Mustard	2 years	Mac and cheese	9-12 months
Olives, pickles	2 years	Pasta	2-3 years
Salad dressing	1 year	Peanut butter	18 months
Salsa	12-18 months	Popcorn	2 years
Spaghetti sauce	18 months	Brown rice	1 year
Vinegar	2 years	White rice	2 years
Shelf-Stable Beverages Shelf Life	After Use-By Date	Dairy Shelf Life	After Sell-By Date
Soy or rice milk	6 months	Butter	3 months, 1 yr. frozen

Inventory Systems & Procedures



Pantry of Hope
Shopping & Bag Packing Procedures
November 2020



Food Handling Resources & Training

Item Bundling with Healthy Recipes



NUTRITION GOALS & PANTRY PLANS

Policies and procedures
are documented and align
with a commitment to
dignified, healthy
distribution



Healthy Food Policy

ElderHelp Eats believes a nutritious diet is essential to the well-being of the clients. We believe every individual should have access to a healthy and nutritious diet. We practice being good stewards of the funds and items donated to us and never violate the trust of our community. Most importantly, our goal is for our clients to remain self-sufficient, independent, and engaged members of the community.

Nutrition Guidelines

ElderHelp Eats is committed to providing a variety of nourishing foods from every food group to all clients. We commit to providing the following at every distribution:

Fruits & Vegetables

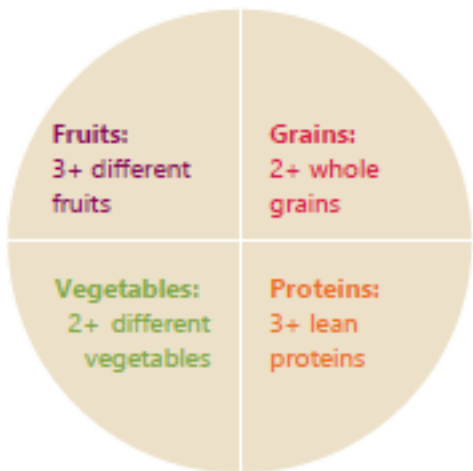
- Each person receives at least 6 pounds of fresh produce weekly
 - 3 or more different fruits
 - 2 or more different vegetables

Whole Grains

- 2 or more whole grains
- Examples include:
 - 100% whole grains—Rolled oats, barley, bulgur, faro, millet, quinoa, brown rice, wild rice
 - Whole grain-rich bread, pasta, and tortillas—Contains whole grain as the first ingredient (100% whole wheat, whole corn, etc.)

Proteins

- 3 or more lean proteins
- Examples include:
 - Poultry, lean beef, lean pork (fresh or frozen)
 - Fresh whole eggs
 - Canned white meats—Low sodium, canned in water when possible (ex. low sodium canned chicken)
 - Fish—Fresh, frozen, or canned in water
 - Canned/dry beans or lentils—No sugar or salt added
 - Nuts/seed butters—Unsalted, no sugar added (when possible)



Nutritious Food Policy

Pantry Operations Manual

OCEAN BEACH EMERGENCY FOOD INC./ LOAVES & FISHES



Loaves & Fishes
Community, Compassion & Food

August 2020
1984 SUNSET CLIFFS BLVD | SAN DIEGO, 92107

Operations Manual

5. Respect and Dignity Policy

Respect and Dignity Statement:

- a) A commitment to love and serve without exception
- b) A commitment to equality, respect, diversity, inclusion
- c) A commitment to providing an environment where every volunteer is treated with dignity, and where bullying or unacceptable behavior is not tolerated

Principles:

- d) Demonstrate respect in every interaction with volunteers and clients
- e) Lead with kindness and without judgment
- f) Promote a dignified experience for all who enter the pantry
- g) Never display any behavior that a person would find disrespectful
- h) Address and resolve issues in a positive and constructive manner
- i) Encourage the reporting of any instance of disrespectful behavior or concerns with relevant pantry staff

Respect & Dignity Policy

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Thank you for your time!
Be well.

UC San Diego
SCHOOL OF MEDICINE

Center for
Community Health